



RIMAPERERE

2016 PINOT NOIR | MARLBOROUGH

VARIETY	100% Pinot Noir			
HARVEST DATA	Brix	23 average		
	Production Level	55 hl/ha		
WINEMAKING	Destemmed	30%		
	Whole Bunch	70%		
	Fermentation Vessel	Open top stainless steel tanks		
	Fermentation	Indigenous		
	Barrel Type	French oak barriques		
	New Barrel	28%		
	Maturation	9 months		
	Fining	No		
	Filtration	Yes		
Bottled	March -17			
WINE ANALYSIS	Alcohol	12.8%	Residual Sugar	nil g/l
	pH	3.8	Acidity	5.1 g/l
TASTING NOTE	Deep crimson red. Complex, spicy aromatics of black cherry, baking spices and a hint of dried pine needles. An attractive core of red fruits is supported by well integrated fine oak creating a lovely structure which persists towards the ethereal like finish.			
FOOD MATCH	Lamb, game birds			
CELLARING	up to 5 years from vintage			